

oatmeal stout 12

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **27.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (78.4%)	79 %	6
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.1%)	75 %	20
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2
Grain	Strzegom Czekoladowy 1200	0.3 kg (6.2%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (3.1%)	1 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
04-s	Ale	Slant	150 ml	---

Notes

- Jęczmień Palony na ostatnie 15min
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